

MINISTRY OF AGRICULTURE  
REPUBLIC OF CHILE  
LIVESTOCK AND AGRICULTURAL SERVICE  
LIVESTOCK PROTECTION DEPARTMENT

ESTABLISHES SANITARY REQUIREMENTS FOR  
IMPORTATION INTO CHILE OF PROCESSED  
MEAT PRODUCTS

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SANTIAGO, January 6<sup>th</sup>, 2000

N° 24 EXCEMPT / CONSIDERING: The authority conferred by Law N° 18.755; article 3<sup>rd</sup> in DFL. RRA. N° 16 of 1963 which, for importing animals and animal products, establishes such sanitary requirements as may be specified in each case; and Law N° 18.164:

**I HEREBY RESOLVE:**

The following sanitary requirements are hereby established for the importation into Chile of processed meat products, such as products elaborated on the basis of pork, beef, poultry, or mixtures thereof, with or without the addition of additives, condiments, species, water, or ice.

1. Such processed meat products as may be imported into the country shall be covered by an official certificate issued by the competent sanitary authority in the country of origin, establishing that the sanitary conditions listed in this resolution are complied with, and further stating the area and the establishment of origin, the identification of the product, date of elaboration, quantity and the net weight thereof, the exporter and the consignee, the identification of the means of transportation, and the number of packing units.
2. Processed meat products shall mean those products based on pork, poultry, or beef, and mixtures thereof, or other meats permitted

for human consumption; according to the type of processing, there shall be four categories to the effects hereof:

- a) Raw processed meat products, or fresh raw delikatessen shall be those products which, as a consequence of the elaboration of same shall undergo no significant decrease in Aw values (residual water), and pH, in relation to fresh meat (longaniza - red sausages; chorizo fresco - fresh red and white sausages; choricillos - cocktail sausages; and others).
  - b) Raw matured or acidified processed meat products shall be those products, smoked or not, which, as a consequence of the elaboration of same undergo a significant decrease in Aw and pH values compared to fresh meat (for instance: salami; salamines - cocktail salami; chorizo riojano - dried red sausage, among the matured ones; and salchichón té - chopped meat sandwich sausage and ham pate, among the acidified ones).
  - c) Long cure/maturation meat products, shall be those special hams undergoing salt curing and maturation for at least 8 months (jamón serrano - salt cured ham; jamón ibérico - Spanish style ham; jamón de Parma - Parma style ham; and others).
  - d) Processed cooked meat products, or cooked sausages shall be those products which, whatever their elaboration may be, are subjected to thermal treatment, wherein the temperature measured at the center of the product shall not be lower than 68°C for 30 minutes.
3. Such countries as shall be officially pronounced free of Foot - and - Mouth Disease, Bovine Fever, African Swine Fever, Swine Vesicular Disease, Teschen's Disease and Classical Swine Fever, by the OIE, can export into Chile any of the hereinabove products.
  4. Such countries as can only accredit some regions free of any of the diseases in number 3. above, can only export into Chile

- products in categories c) and d), provided that the animals shall come from regions free of the disease, and both abattoirs and processing plants shall be located in such regions, as evaluated and recognized by the Chilean Livestock and Agricultural Service - SAG.
5. Such countries as shall not fulfill the above requirements can only export into Chile products in category d), that is to say, cooked, at a minimum temperature of 68°C for 30 minutes.
  6. Those animals source of the meat products:
    - a) Shall have been born, raised and slaughtered in the exporting country or region.
    - b) Shall not have been slaughtered as a consequence of infecto-contagious or parasitary disease eradication programs, nor shall they come from areas with quarantine restrictions characteristic for the species.
    - c) Shall have been slaughtered at an abattoir authorized to export by the competent official sanitary authority, considering that such slaughter has a permanent official veterinary control, and complies with adequate structure, operation and sanitary inspection conditions.
    - d) Shall have been examined pre- and post-mortem, and pronounced free of transmissible diseases
  7. The product shall have been processed at a processing plant habilitated to export into Chile by the Chilean Livestock and Agricultural Service - SAG.
  8. The product shall be identified and labeled as per the CODEX standards, stating date of elaboration and shelf life thereof.
  9. Containers and packing shall be sealed and labeled. Labels shall

state identification of the product, quantity and net weight thereof, plant and country of origin.

10. Transportation of meat products from the plant of origin to destination in Chile shall be in vehicles or compartments that shall ensure permanent sanitary hygienic conditions.
11. Exempt resolutions N° 2807, 197, and 2373 of September 9<sup>th</sup>, 1996, January 24<sup>th</sup>, 1997 and August 11<sup>th</sup>, 1997 respectively, issued by the Livestock Protection Department are hereby derogated.

TO BE RECORDED, TRANSCRIBED AND PUBLISHED

ANTONIO YAKSIC SOULE

NATIONAL DIRECTOR

SERVICIO AGRICOLA Y GANADERO- SAG  
(Chilean Livestock and Agricultural Service)

CC.:

National Directorate

Legal Department

Livestock Protection Department

Subdepartments (6)

SAG Regional Directorates

Reception Office.